What is claimed is:

1. A process for preparing a stable suspension of a protein material in an acidic beverage, comprising;

forming a preblend (I) by mixing

(A) a hydrated protein stabilizing agent and

(B) at least one flavoring material comprising a fruit juice, a vegetable juice, citric acid, malic acid, tartaric acid, lactic acid, ascorbic acid, glucono delta lactone or phosphoric acid; and

mixing preblend (I) and

(C) a hydrated and homogenized protein material slurry wherein the homogenization is carried out in two stages comprising a high pressure stage of from 1500-5000 pounds per square inch and a low pressure stage of from 300-1000 pounds per square inch to form a blend; and

pasteurizing and homogenizing the blend wherein the homogenization of the blend is carried out in two stages comprising a high pressure stage of from 8000-30,000 pounds per square inch and a low pressure stage of from 300-1000 pounds per square inch;

wherein the acid beverage composition has a pH of from 3.0 to 4.5.

2. The process of claim 1 wherein the protein stabilizing agent (A) comprises a hydrocolloid.

3. The process of claim 1 wherein the hydrocolloid comprises alginate, microcrystalline cellulose, jellan gum, tara gum, carrageenan, guar gum, locust bean gum, xanthan gum, cellulose gum and pectin.

4. The process of claim 1 wherein the protein stabilizing agent (A) is a high methoxyl pectin.

5. The process of claim 1, wherein within preblend (I), the weight ratio of (A):(B) is from 15-45:5-30.

6. The process of claim 1, wherein within preblend (I), the weight ratio of (A):(B) is from 20-40:8-25.

7. The process of claim 1, wherein within preblend (I), the weight ratio of (A):(B) is from 25-35:10-20.

8. The process of claim 1 wherein the pH of the protein stabilizing agent (A) is from 2.0-5.5.

9. The process of claim 1, wherein the weight ratio of preblend (I):(C) is from 30-60:40-7-.

10. The process of claim 1, wherein the weight ratio of preblend (I):(C) is from 35-55:45-65.

11. The process of claim 1, wherein the weight ratio of preblend (I):(C) is from 40-50:50-60.

12. The composition of claim 1 wherein within (C) the slurry has a solids content of from 5-20% by weight.

13. The composition of claim 1 wherein within (C) the slurry has a solids content of from 8-18% by weight.

14. The composition of claim 1 wherein within (C) the slurry has a solids content of from 10-15% by weight.

15. The process of claim 1 wherein the protein material (C) comprises a soybean protein material, casein, whey protein, wheat gluten or zein.

16. The process of claim 15 wherein the soybean protein material comprises a soy flour, soy concentrate or soy protein isolate.

17. The process of claim 16 wherein the soybean protein material comprises a soy protein isolate.

18. The process of claim 1 wherein within (C) the high pressure stage is from 2000-3000 pounds per square inch.

19. The process of claim 1 wherein within (C) the low pressure stage is from 400-700 pounds per square inch.

20. The process of claim 1 wherein the protein material (C) comprises a hydrolyzed protein material or a non-hydrolyzed protein material.

21. The process of claim 20 wherein the protein material (C) comprises a hydrolyzed protein material.

22. The process of claim 1 wherein the pH of the acid beverage composition is from 3.2-4.0.

23. The process of claim 1 wherein the pH of the acid beverage composition is from 3.6-3.8.

24. The process of claim 1 wherein within the blend, pasteurizing is carried out at a temperature of at least 180°F for at least 10 seconds.

25. The process of claim 1 wherein within the blend, pasteurizing is carried out at a temperature of at least 190°F for at least 30 seconds.

26. The process of claim 1 wherein within the blend, pasteurizing is carried out at a temperature of at least 195°F for at least 60 seconds.

27. The process of claim 1 wherein within the blend, the high pressure stage is from 12,000-25,000 pounds per square inch.

28. The process of claim 1 wherein within the blend, the high pressure stage is from 15,000-20,000 pounds per square inch.

29. A process for preparing a stable suspension of a protein material in an acidic beverage, comprising;

forming a preblend (I) by mixing

(A) a hydrated protein stabilizing agent and

(B) at least one flavoring material comprising a fruit juice, a vegetable juice, citric acid, malic acid, tartaric acid, lactic acid, ascorbic acid, glucono delta lactone or phosphoric acid; and

forming a preblend (II) by mixing

(A) a hydrated protein stabilizing agent; and

(C) a hydrated and homogenized protein material slurry wherein the homogenization is carried out in two stages comprising a high pressure stage of from 1500-5000 pounds per square inch and a low pressure stage of from 300-1000 pounds per square inch; and

mixing preblend (I) and preblend (II) to form a blend; and

pasteurizing and homogenizing the blend wherein the homogenization of the blend is carried out in two stages comprising a high pressure stage of from 8000-30,000 pounds per square inch and a low pressure stage of from 300-1000 pounds per square inch;

wherein the acid beverage composition has a pH of from 3.0 to 4.5.

30. The process of claim 29 wherein the protein stabilizing agent (A) comprises a hydrocolloid.

31. The process of claim 29 wherein the hydrocolloid comprises alginate, microcrystalline cellulose, jellan gum, tara gum, carrageenan, guar gum, locust bean gum, xanthan gum, cellulose gum and pectin.

32. The process of claim 29 wherein the protein stabilizing agent (A) is a high methoxyl pectin.

33. The process of claim 29, wherein within preblend (I), the weight ratio of (A):(B) is from 15-45:5-30.

34. The process of claim 29, wherein within preblend (I), the weight ratio of (A):(B) is from 20-40:8-25.

35. The process of claim 29, wherein within preblend (I), the weight ratio of (A):(B) is from 25-35:10-20.

36. The process of claim 29 wherein the pH of the protein stabilizing agent (A) is from 2.0-5.5.

37. The process of claim 29, wherein within preblend (II), the weight ratio of (A):(C) is from 60-80:20-40.

38. The process of claim 29, wherein within preblend (II), the weight ratio of (A):(C) is from 65-75:25-35.

39. The process of claim 29, within preblend (II), the weight ratio of (A):(C) is from 65-73:27-32.

40. The process of claim 29 wherein within (C) the slurry has a solids content of from 5-20% by weight.

41. The process of claim 29 wherein within (C) the slurry has a solids content of from 8-18% by weight.

42. The process of claim 29 wherein within (C) the slurry has a solids content of from 10-15% by weight.

43. The process of claim 29 wherein the protein material (C) comprises a soybean protein material, casein, whey protein, wheat gluten or zein.

44. The process of claim 43 wherein the soybean protein material comprises a soy flour, soy concentrate or soy protein isolate.

45. The process of claim 44 wherein the soybean protein material comprises a soy protein isolate.

46. The process of claim 29 wherein within (C) the high pressure stage is from 2000-3000 pounds per square inch.

47. The process of claim 29 wherein within (C) the low pressure stage is from 400-700 pounds per square inch.

48. The process of claim 29 wherein the protein material (C) comprises a hydrolyzed protein material or a non-hydrolyzed protein material.

49. The process of claim 48 wherein the protein material (C) comprises a hydrolyzed protein material.

50. The process of claim 29 wherein the weight ratio of preblend (I):preblend (II) is from 25-55:45-75.

51. The process of claim 29 wherein the weight ratio of preblend (I):preblend (II) is from 30-50:50-70.

52. The process of claim 29 wherein the weight ratio of preblend (I):preblend (II) is from 35-45:55-65.

53. The process of claim 29 wherein the pH of the acid beverage composition is from 3.2-4.0.

54. The process of claim 29 wherein the pH of the acid beverage composition is from 3.6-3.8.

55. The process of claim 29 wherein within the blend, pasteurizing is carried out at a temperature of at least 180°F for at least 10 seconds.

56. The process of claim 29 wherein within the blend, pasteurizing is carried out at a temperature of at least 190°F for at least 30 seconds.

57. The process of claim 29 wherein within the blend, pasteurizing is carried out at a temperature of at least 195°F for at least 60 seconds.

58. The process of claim 29 wherein within the blend, the high pressure stage is from 12,000-25,000 pounds per square inch.

59. The process of claim 29 wherein within the blend, the high pressure stage is from 15,000-20,000 pounds per square inch.